

Figure 1. A schematic representation of a process suitable for making cheese.

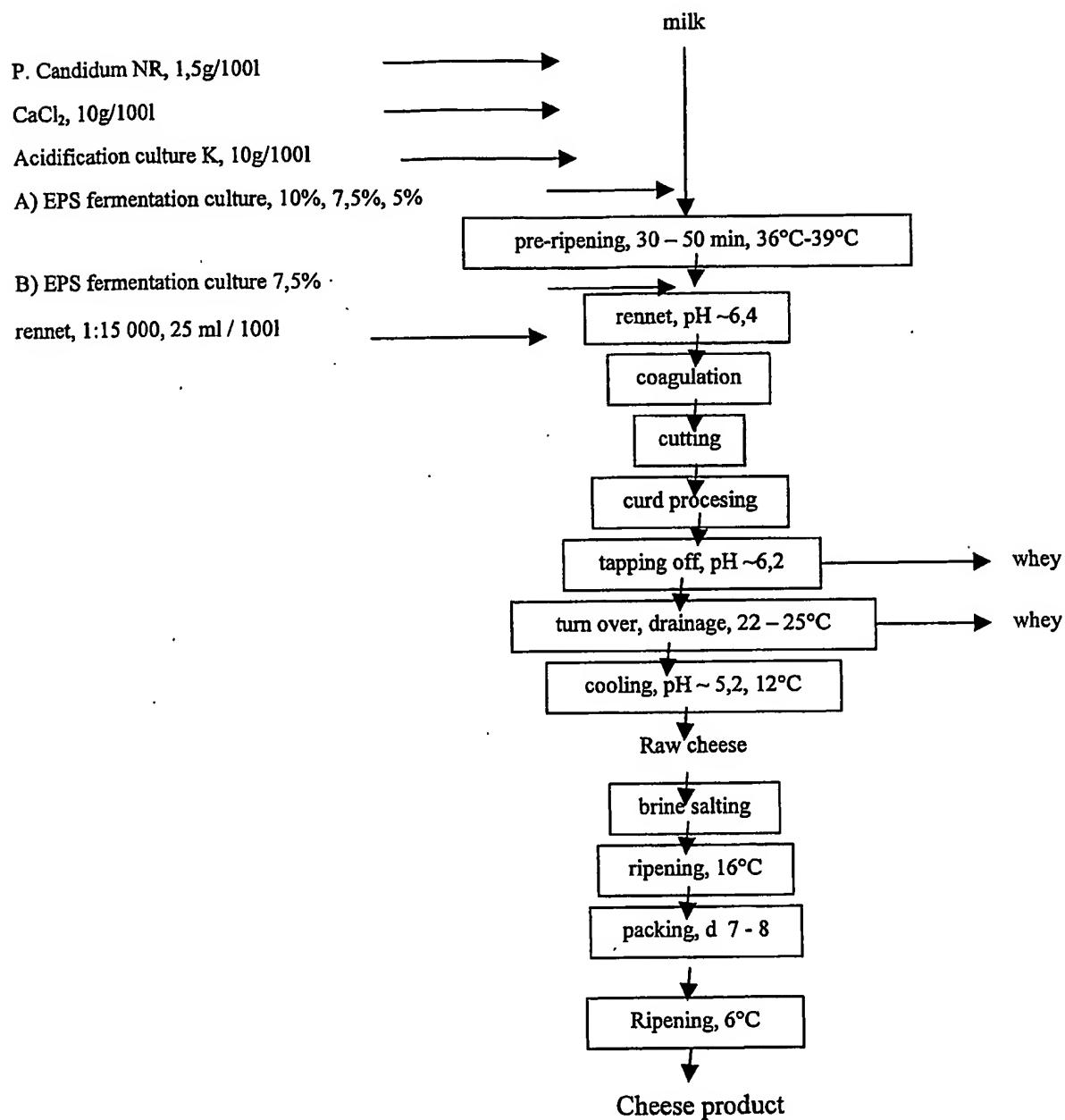
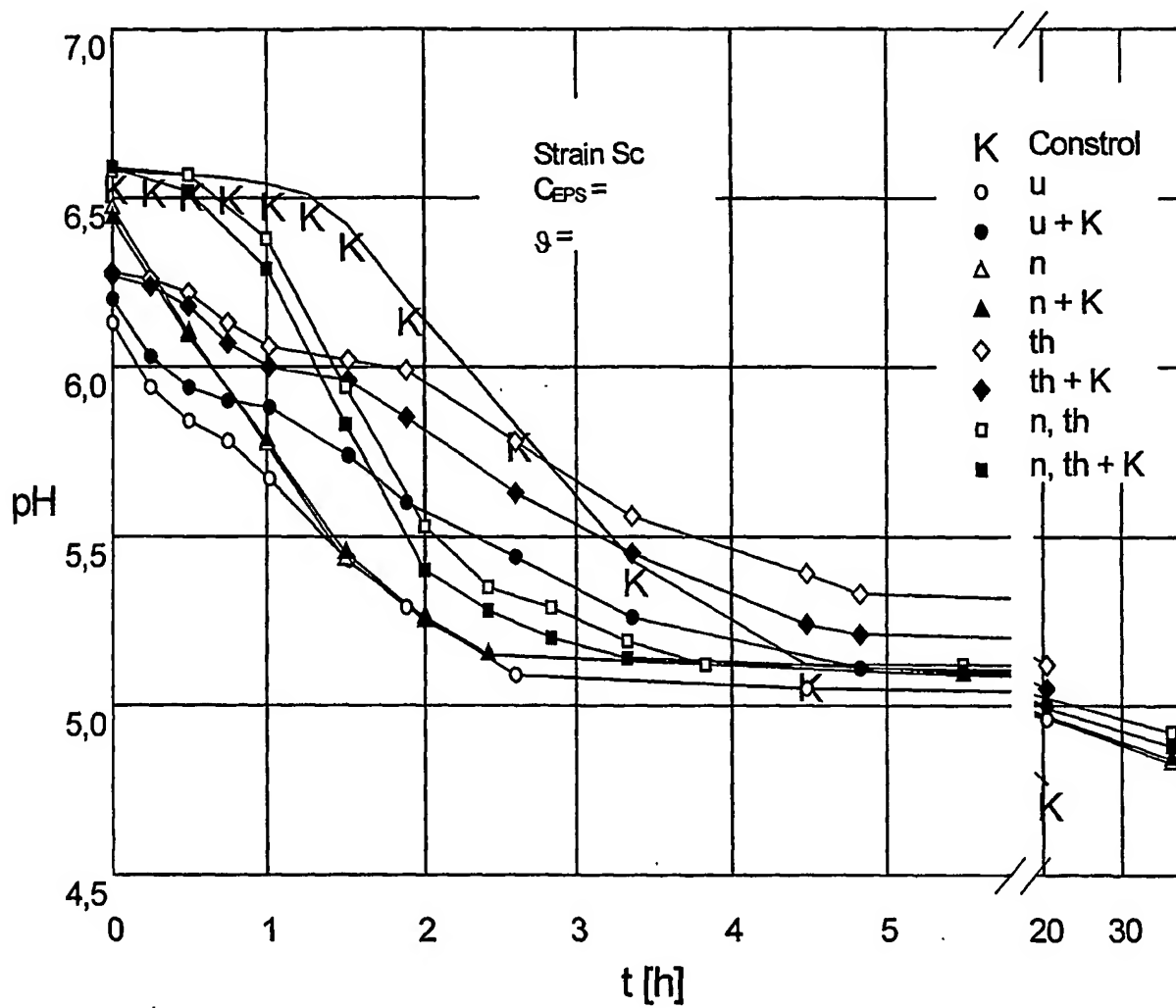


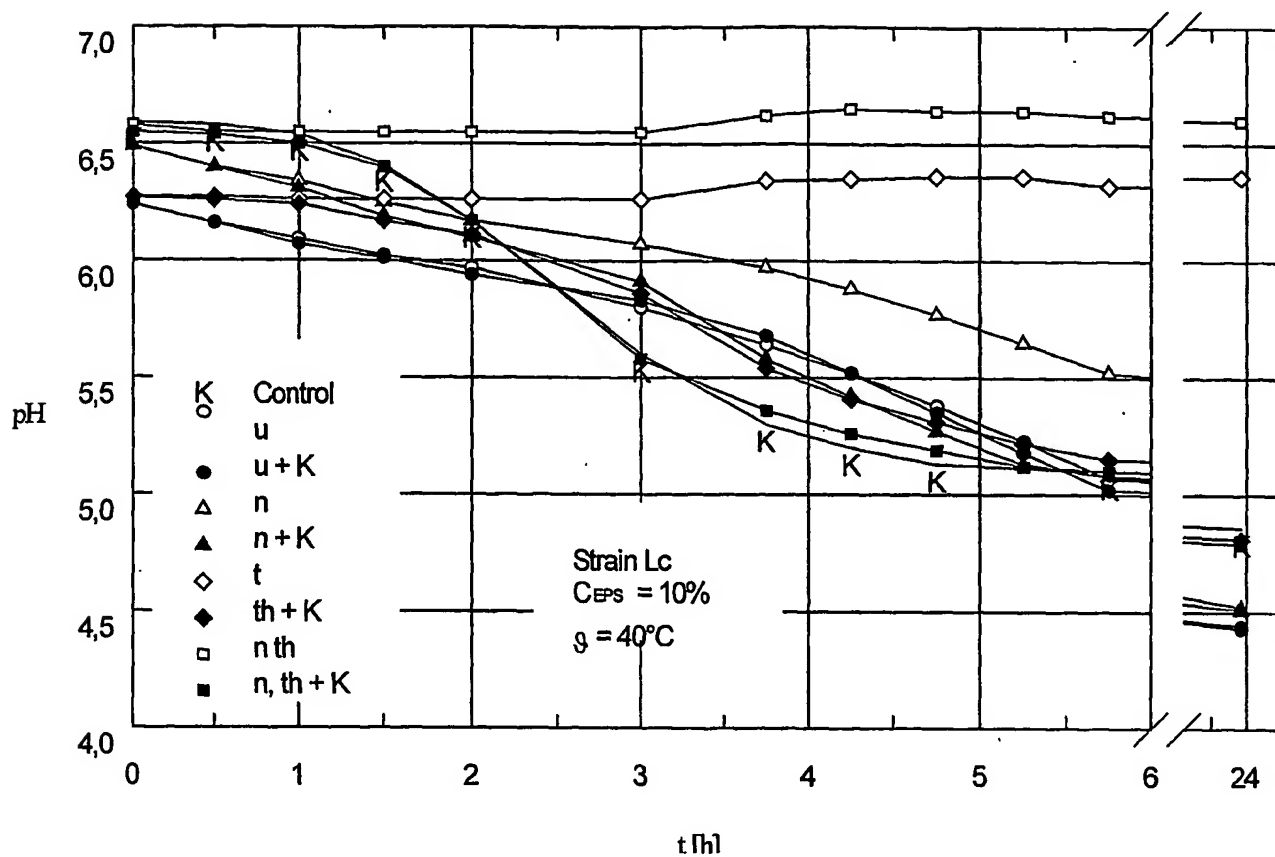
Figure 2. *Streptococcus thermophilus* V3 and pH with or without acidification culture.



pH-characteristics 10% Sc, 40°C

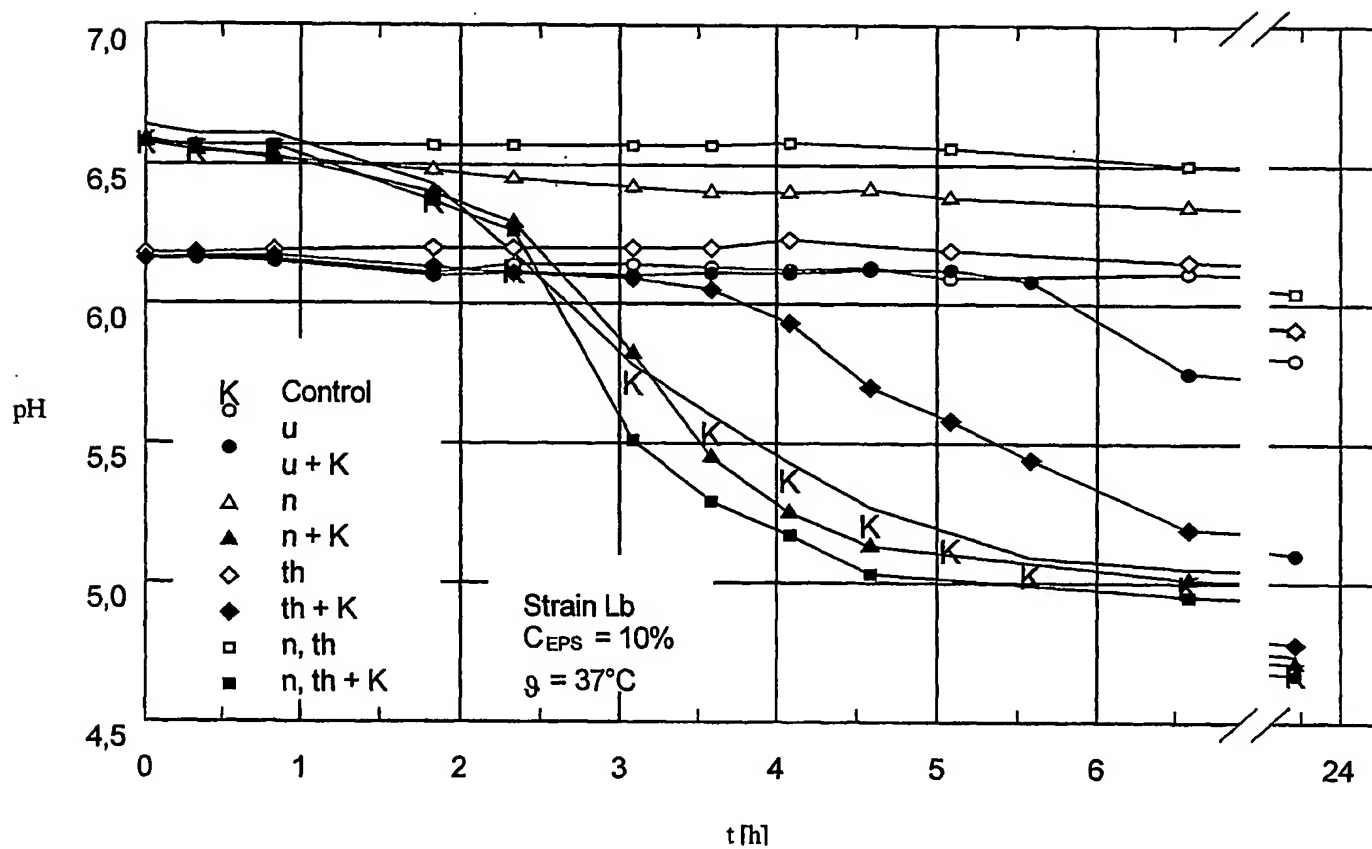
K control acidification strain *Sc thermophilus*, u: untreated, n neutralized, th thermized, open symbols □ without K, closed symbols ● with K

Figure 3. *Lactococcus lactis* ssp. *cremoris* 322 and pH with or without acidification culture.

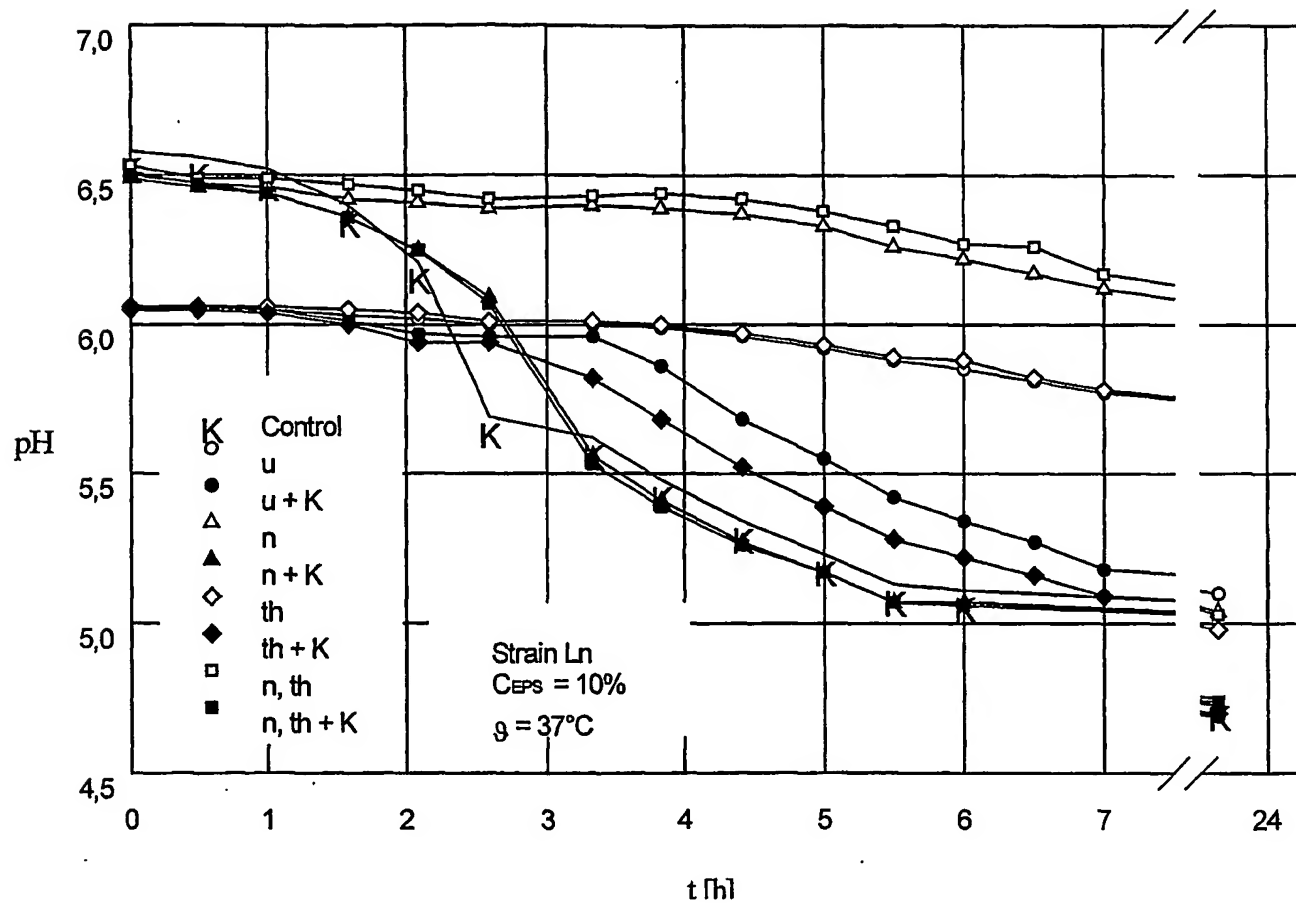


K: control acidification strain *Sc thermophilus*, u untreated, n neutralized, th thermized, open symbols □ without K, closed symbols ● with K.

Figure 4. *Lactobacillus sakei* 570 (DSM 15889) and pH with or without acidification culture.



K: control acidification strain *Sc thermophilus*, u untreated, n neutralized, th thermized, open symbols □ without K, closed symbols • with K

Figure 5. *Leuconostoc mesenteroides* 808 and pH with or without acidification culture.

pH-acidification 10% Ln, 37°C

K: control acidification strain *Sc thermophilus*, u untreated, n neutralized, th thermized, open symbols

□ without K, closed symbols • with K

Figure 6. A schematic representation showing relative whey separation.

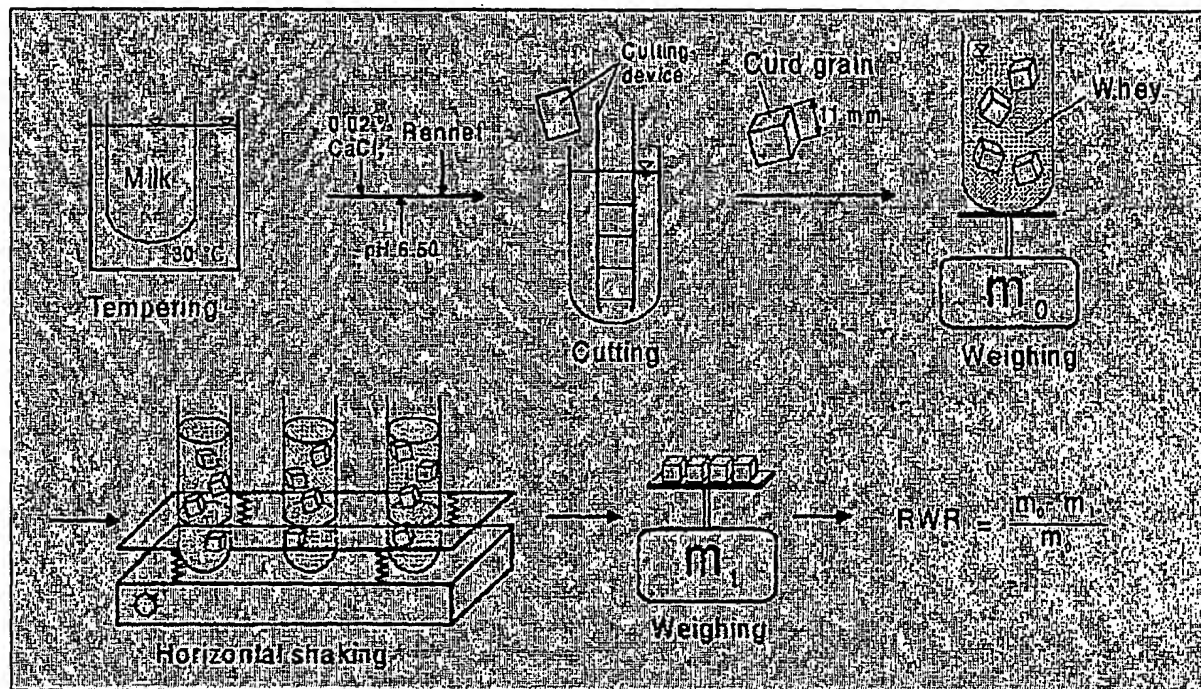
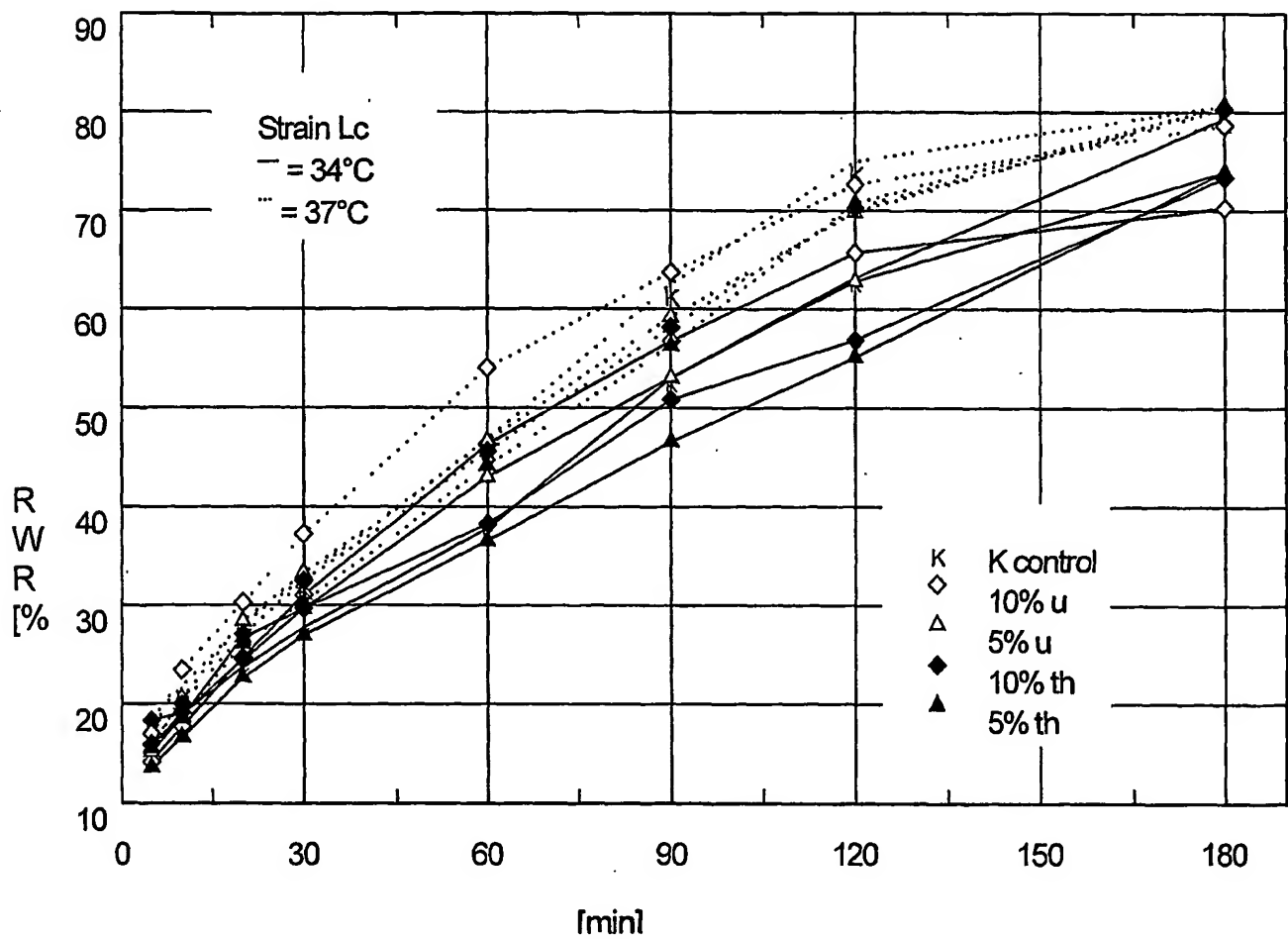
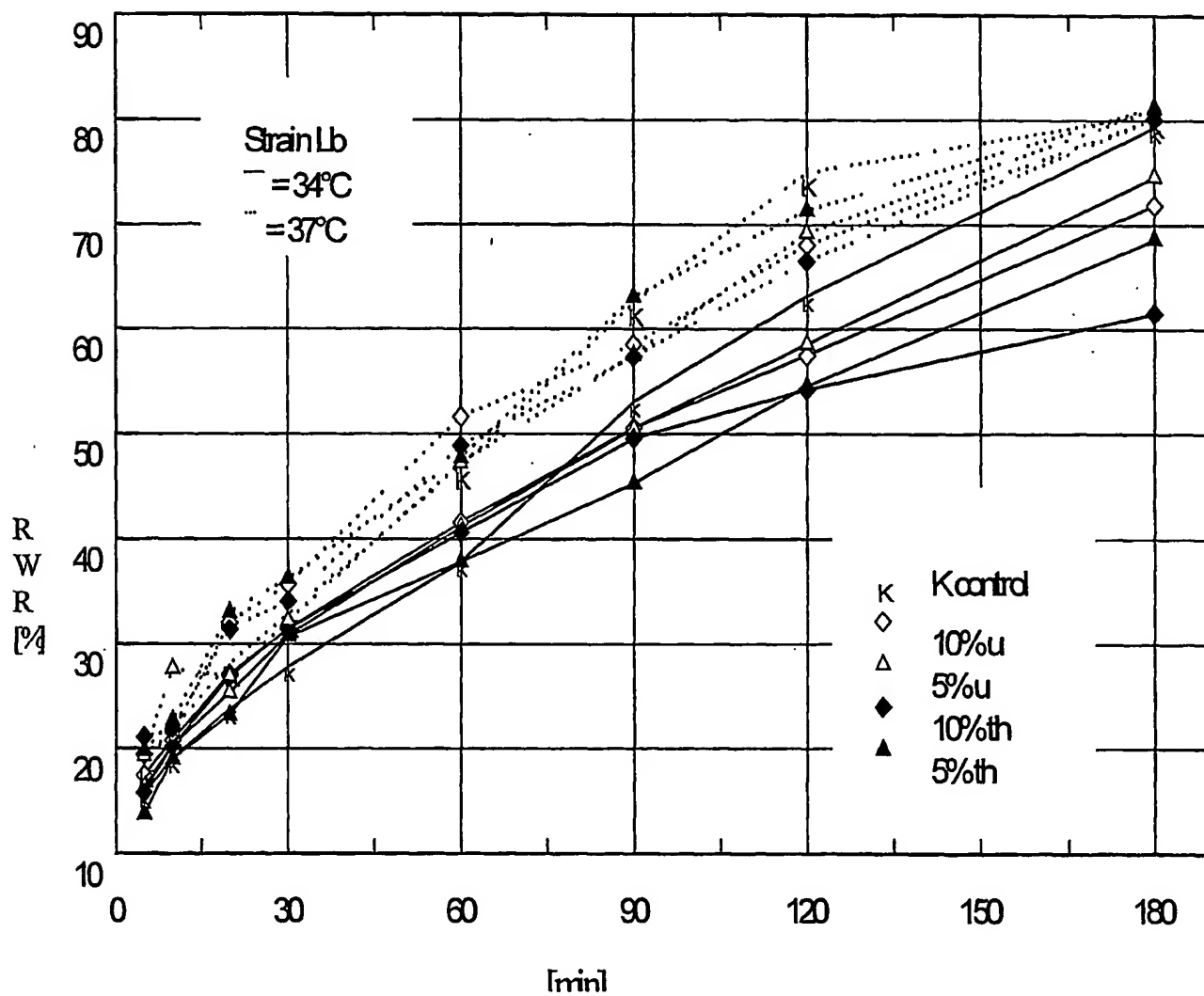


Figure 7. Syneresis using the strain *Lactococcus lactis* 322.



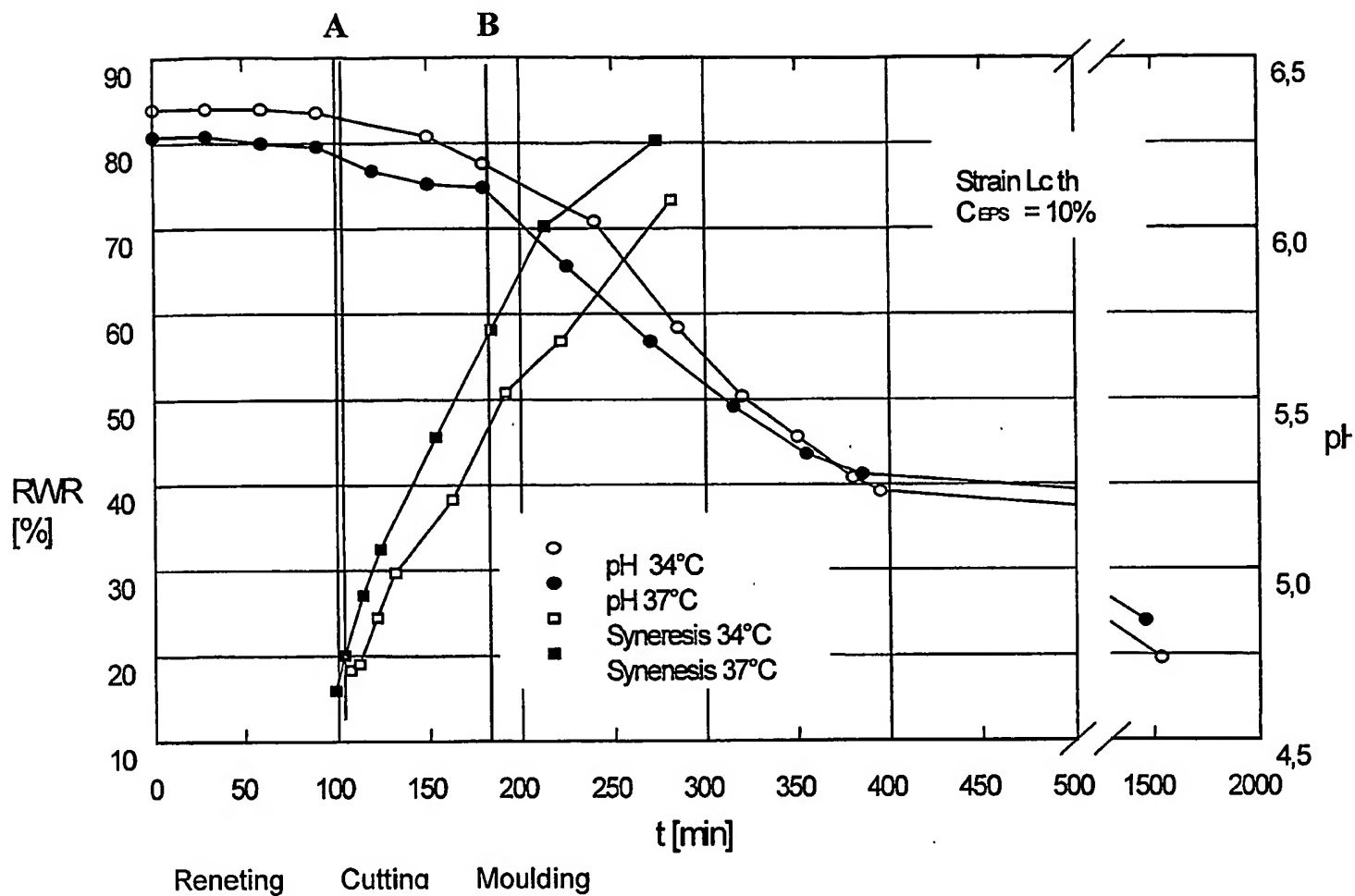
Relative whey separation [%] strain Lc at 34°C and 37°C

Figure 8. Syneresis using the strain *Lactobacillus sakei* 570 (DSM 15889).



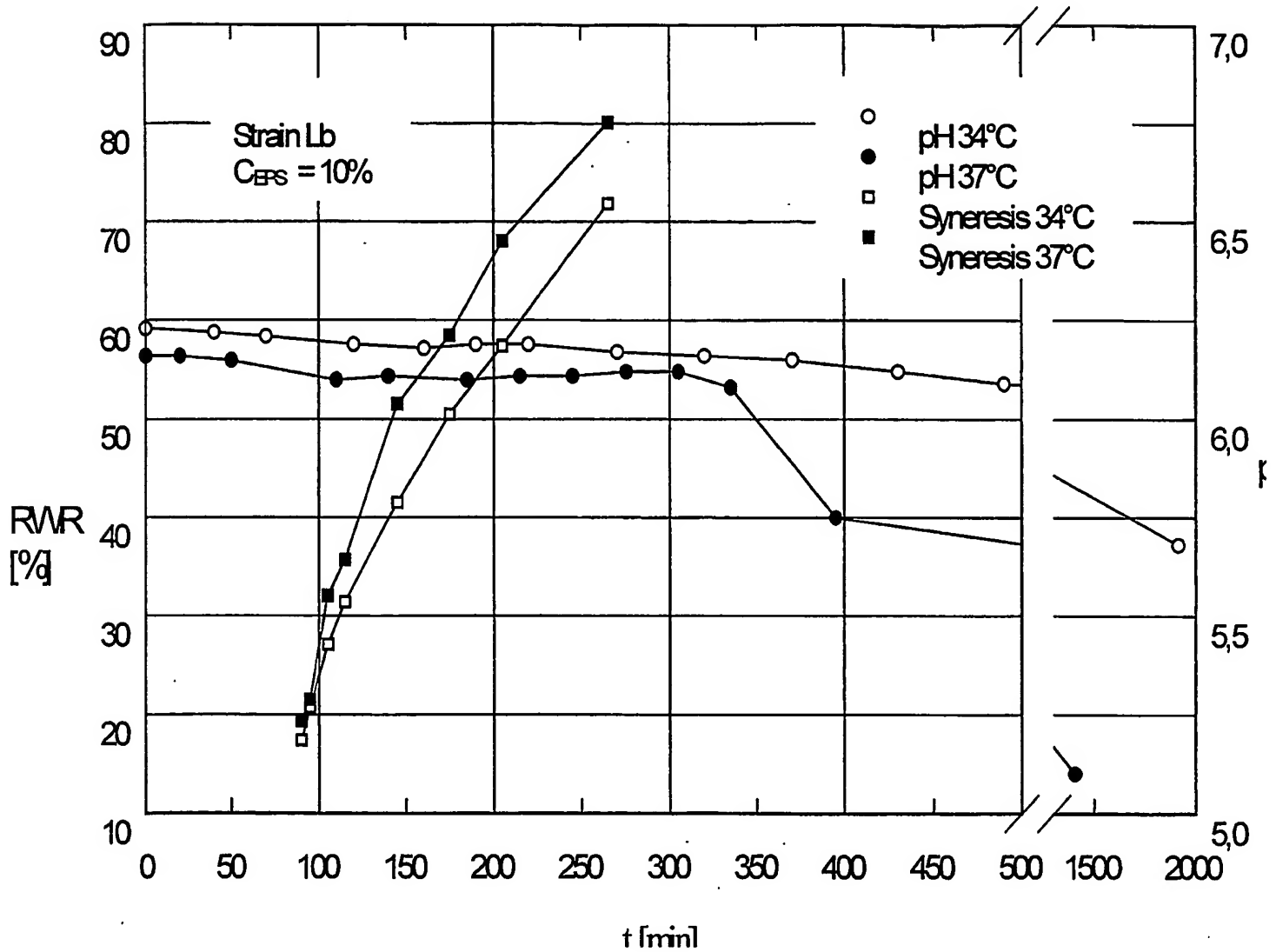
Relative whey separation [%] strain Lb at 34°C and 37°C

Figure 9. pH and syneresis using *Lactococcus lactis* ssp. *cremoris* 322.



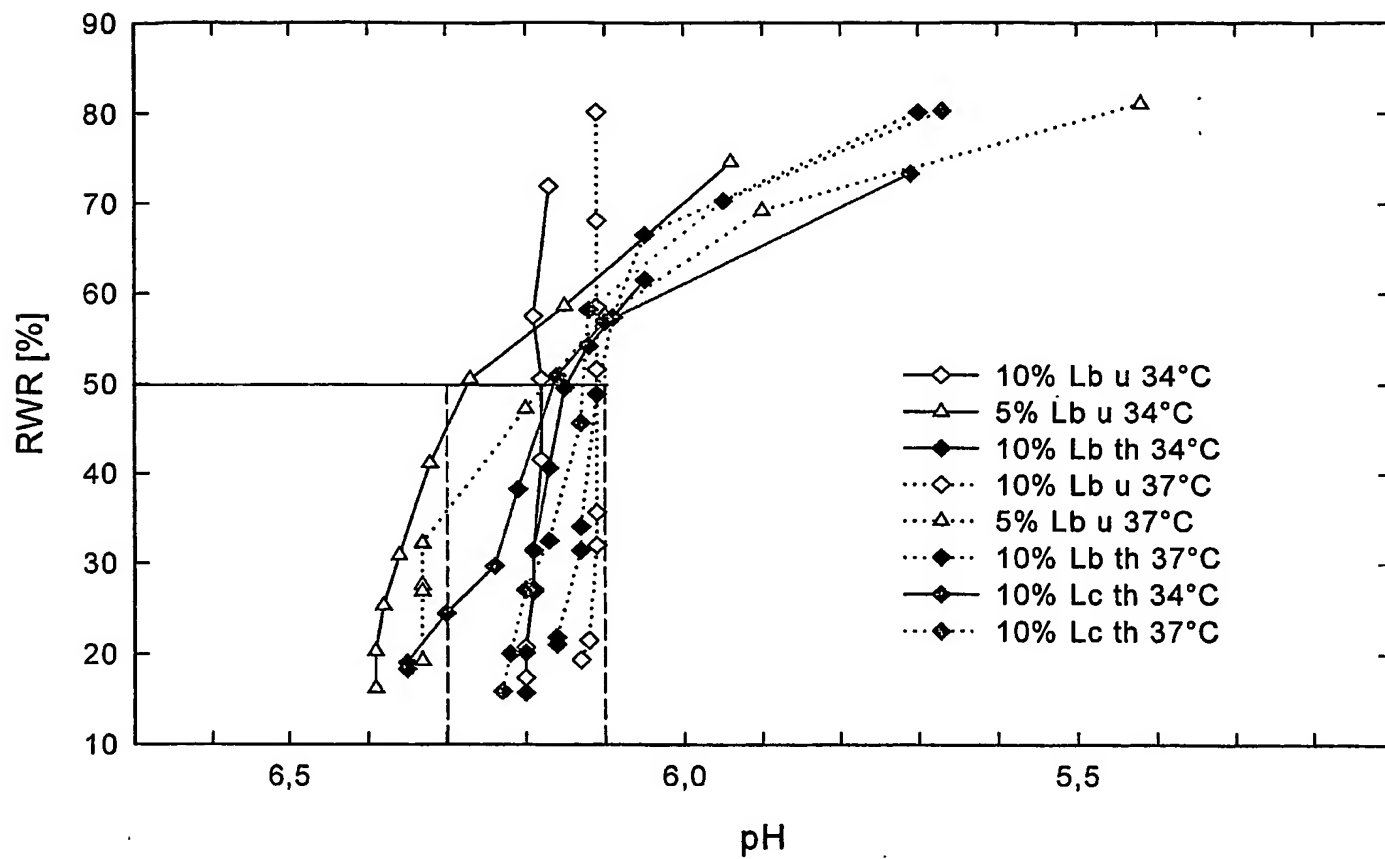
pH-course and syneresis- 10% Lc thermized + acidifying strain *Sc. thermophilus* K,
34°C and 37°C

Figure 10. pH and syneresis using *Lactobacillus sakei* 570 (DSM 15889).



pH-course and syneresis 10% Lb + acidification strain *Sc thermophilus* K, 34°C and 37°C

Figure 11.



Summary of relative quantity of whey separated (RWR) [%] and pH-course

Lacobacillus sakei**Inoculum****Lb sakei-
Pellets**

Pellet, -20°C

0,1%

Inoculum 18g pellet

Bulk**18l Bulk
sterile VIS 10
media +
100g/l sucrose**18l
48h
30°C (water bath)
(very slow mixing?!?)

10%

Inoculum 18l ferment including Lb and
homo-EPS**Cheese milk****180l****Figure 12**

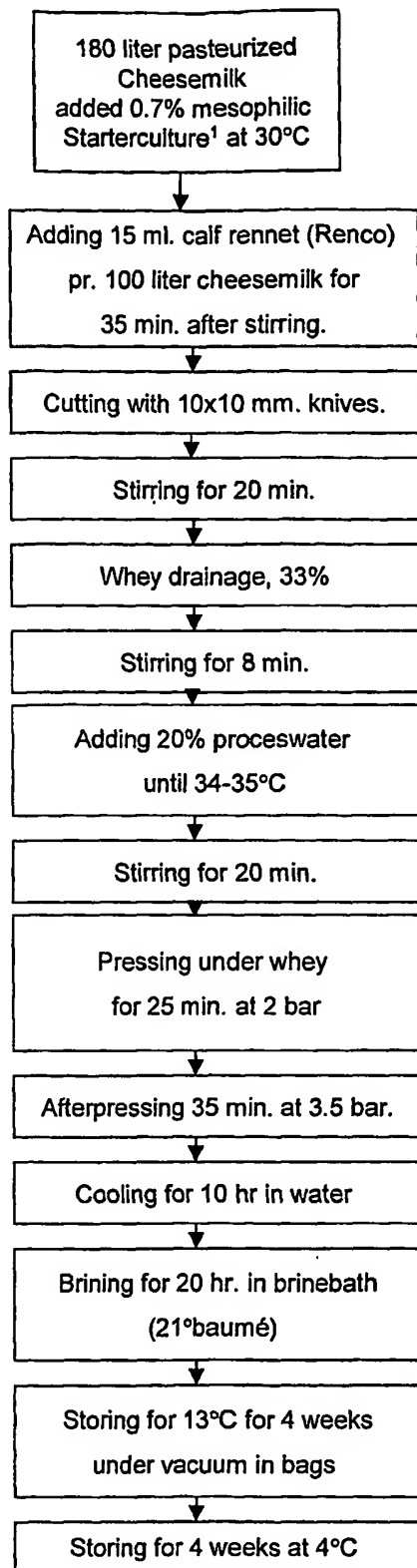


Figure 13

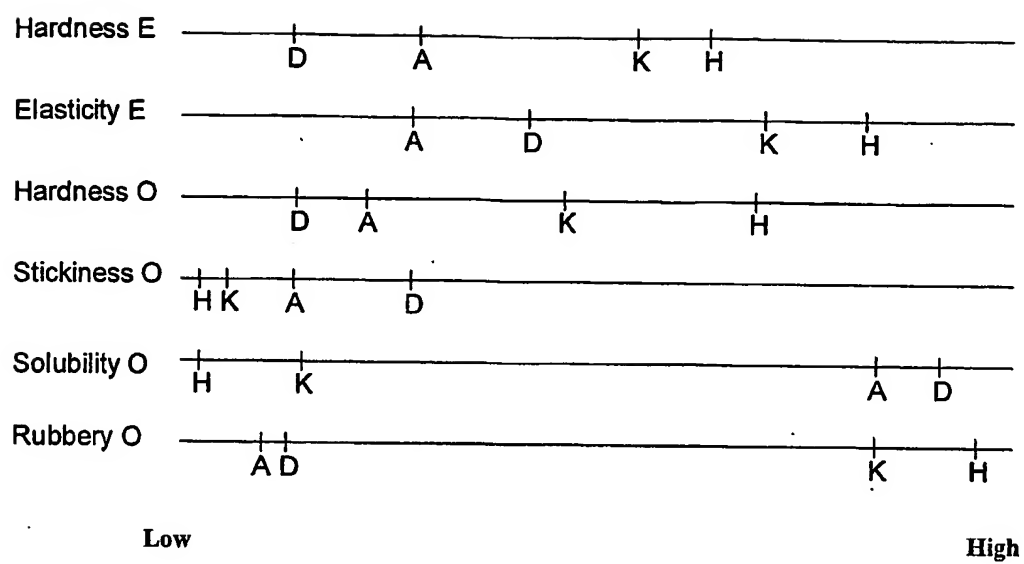


Figure 14